



# Winter White Salad

## PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 1 Servings
1/4 head. Frisee	
1/4 head. Escarole	
1/4 head Belgian endive	
1/4 Bulb Fresh fennel, sliced thin	
1/4 ea. Leek, split lengthwise, julienne	
1/4 ea. Celery stalk, sliced	
1 oz. Hazelnuts, whole	
1/2 Tlb. White wine vinegar	
1/8 tsp.. Dijon mustard	
t.t. salt	
t.t. Black pepper, café	
1 1/2 Tlb. Hazelnut oil	

### Preparation Instructions:

1. Toast hazelnuts at 350 degrees until skins blister and they give off a nutty aroma. Wrap in a clean kitchen towel and when cool enough to handle, rub off skins. Set aside to cool completely.
2. In a small mixing bowl tear the frisee and escarole into medium pieces. Add the fennel, leeks and celery.
3. Separate endive leaves and reserve.
4. In a small mixing bowl whisk together the vinegar, mustard, salt and pepper to taste. Then slowly add the oil while you continue whisking. Add to reserved salad mixture and combine until well incorporated.
5. Crush hazelnuts lightly with back of knife and reserve.
6. Arrange endive leaves on chilled salad plate and top with dressed salad mixture. Garnish with crushed hazelnuts. Serve immediately.

Ingredients		Maines Product Code #	Amount	Cost
Frisee	Fresh	O97338	1/4 head	\$0.29
Escarole	Fresh	O97186	1/4 head	\$0.18
Belgian endive	Fresh	O97182	1/4 head	\$0.33
Fresh fennel	Fresh	O97190	1/4 bulb	\$0.22
Leek	Fresh	O97333	1/4 ea.	\$0.52
Celery	Markon	O97135	1/4 ea.	\$0.05
Hazelnuts	Fresh	O96265	1 oz.	\$0.52
White wine vinegar	Roland	305032	1/2 Tlb.	\$0.04
Dijon mustard	Roland	304607	1/8 tsp.	\$0.02
Salt	Katy's Kitchen	340620	t.t.	\$0.01
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.02
Hazelnut oil	Rema Foods	623090	1 1/2 Tlb.	\$0.59

Recipe Cost	\$2.79
Portion Cost	\$2.79

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$2.79	\$3.16	46.89%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$2.79	\$4.16	40.14%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$2.79	\$5.16	35.09%